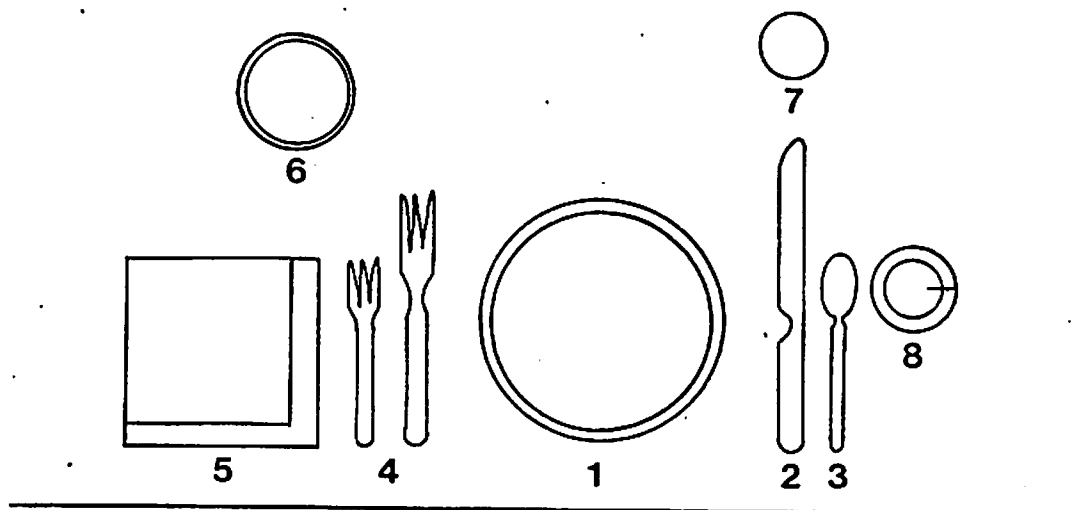


## TABLESETTING

The good food you cook will look even better when it is served in an attractive way. Proper tablesetting makes eating more fun. Follow this guide for setting a table:



1. Plate and silverware are placed one inch from the edge of the table.
2. Knife to the right of the plate; blade toward the plate.
3. Spoon to the right of the knife.
4. Fork(s) to the left of the plate.
5. Napkin to the left of the fork(s) with the open corner toward you.
6. Salad plate above the fork(s) and slightly to the left.
7. Water glass directly above the tip of the knife.
8. Cup and saucer to the right of the spoon.

## TABLE MANNERS

Remember that good manners mean being polite and considerate of others. Wear a smile when you come to the table and make eating a pleasant time for everyone. Contribute to the conversation and be interested in what everyone has to say.

1. Wash your hands before you come to the table.
2. Sit up straight.
3. Wait until everyone is seated before you begin to eat.
4. Ask for what you want instead of reaching.
5. Remember to say "please" and "thank you."
6. Take reasonable portions and small bites.
7. Keep your arms and elbows in your lap while eating; don't rest them on the table.
8. When you are in doubt about which silverware to use, first, work from the outside in.
9. Place your silverware across the top of your plate when you are finished eating.
10. Fold your napkin neatly and place it beside your plate after eating.
11. Ask to be excused before leaving the table.